

**Nick & Tony's Restaurant
50 S. 6th St.**

- **Restaurant opened – October 2002**
- **Pre-opening food safety training conducted in Spanish and English on October 2, 2002.**
- **Routine Inspection on January 24, 2003 by Anna Seime and Bette Packer**
Result: 13 CRITICAL, 18 NON-CRITICAL VIOLATIONS
Included: temperature abuse, lack of hot potable water, eating in the kitchen
- **Reinspection on February 12, 2003 by Anna Seime**
Result: 5 CRITICAL, 9 NON-CRITICAL VIOLATIONS
Included: lack of hot water and follow up documentation on temperature logs and procedures were not available
- **Administrative Hearing on February 18, 2003**
 - **Manager signed off on agreement to follow standards necessary to safeguard public health**
 - **\$600 administrative penalty assessed, \$300 of which will be stayed on the condition that logs are submitted as prescribed, that hot water is provided per code requirements, that there are no handsink violations for one year, and that two subsequent inspections have three (3) or less critical violations.**
 - **If hot water problem is not fixed by March 31st it will result in closure of restaurant. An additional letter on hot water issue was sent to management.**
 - **The restaurant agreed to reduce their menu to better accommodate the very small kitchen.**
- **Handwashing training provided on February 20th by Anna Seime. 12 employees in attendance.**
- **Restaurant is currently faxing temperature logs to EH every Monday and working with us to develop written standards and procedures.**